

# National Canners Association

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Information  
Letter



For N. C. A.  
Members

Membership Letter No. 66.

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## Death of Mr. George N. Numsen.

The many friends of Mr. George N. Numsen, former President of this Association, will be greatly shocked to learn of his death at his home in Baltimore on Saturday, May 24, 1924.

Funeral services were held on Tuesday, May 27, at 11 a.m., from his home at 2900 Kate Avenue, Baltimore. The services at the grave were in charge of the Sharon Lodge of Masons, of which Mr. Numsen was Senior Past Master. Among the honorary pallbearers were six former Presidents of the Association: Bert M. Fernald, George G. Bailey, W.R. Roach, L.A. Sears, Frank Gerber, and H.P. Strasbaugh.

In addition to his large canning interests, Mr. Numsen always took an active part in the political and social life of his native city, where he was universally honored and respected.

Mr. Numsen was deeply interested in anything that would promote the welfare of the canning industry, and up to the time of the breakdown in his health, he was always actively interested in organization work. He was a man beloved and respected, and his loss to the industry and to the Association will be keenly felt.

Mr. Numsen's family was one of the pioneers of the canning industry, his grandfather having started in the business seventy-five or eighty years ago.

## Doctor Bigelow Addresses Chemists on Food Preservation.

Better methods of preserving foods were stressed by Dr. W.D. Bigelow, Director of the Research Laboratory of the National Canners Association, in his address at a meeting of the Rochester Section of the American Chemical Society at the University of Rochester on May 12th. The public has benefitted greatly by the work of the Association, the speaker affirmed.

Apples which had been soaked in a very dilute salt solution for some hours before canning were found to be high in the vitamin that protects



human beings from scurvy, according to Doctor Bigelow, and spinach has been found to be higher in another vitamin than any other fruit or vegetable. Fruits will keep if sterilized at the temperature of boiling point, the speaker said, but vegetables, with the exception of rhubarb and tomatoes, require a higher temperature

#### What Percentage of Families are Eating Canned Foods?

Accurate records of the percentage of families of the United States who use canned foods would be valuable data and doubtless would bring before the industry very vividly the possibilities of increasing the consumption of these foods

The Bureau of Labor Statistics obtained from 11,900 families of working men statistics of annual food consumption. These families averaged 4.9 persons each. The averages given below provide a valuable index for estimating markets:

Article	Percentage of all families using article	Average quantity in lbs. per family using
Canned salmon	60.8	14.4
Milk, Condensed or Evaporated	60.5	1102.9
Baked beans (canned)	36.1	17.5
Canned peas	55.0	17.6
Canned corn	58.2	17.5
Canned tomatoes	50.2	67.8

With only from 36 to 60% of these representative working men's families using the staple canned foods, there is a vast field open to the industry and one that will react to the proper publicity. Evidently there are some 10,000,000 families in the United States to whom the wholesomeness, convenience, safety, and exceedingly high nutritive value of canned foods have not been sold.

Further consideration of the above statistics develops that in every commodity mentioned, with one exception, a much larger percentage of the 11,900 families use the fresh foods. As an illustration, 72.5% use fresh fish as against 60.8% canned; 88.7% use fresh milk and 60.5% canned; 74.3% use fresh beans against 36.1% canned; 80.4% use fresh corn and 58.2% canned; and 94.8% use fresh tomatoes and only 50.2% canned. Peas seem to offer the exception, as 54.2% use the fresh peas and 55.0% use them canned.

#### Vitamin Studies in Canned Foods.

In Membership Letter No. 61, under date of April 26th, it was pointed out how vitamins are preserved in canning. In this connection, it is believed that a brief review of the number of vitamins so far discovered and their nature will be of interest.

Our vitamin studies so far have included Vitamins A, B, and C.

Vitamin A is known as the fat soluble vitamin and is necessary for growth. Its absence in the diet in animals results at first in a rough coat, poor development, and later in certain eye diseases. The effect of its absence in man's diet is similar, and certain eye epidemics have been traced to a deficiency of this vitamin in the food. Its source is fresh fruits and vegetables. It is found in greatest abundance, however, in the leafy vegetables.

Associated with Vitamin A in certain fats, notably cod liver oil, is the anti-rachitic vitamin, also known as Vitamin D, the absence of which in the



diet leads to rickets. It is believed that at least 50% of the children in this country suffer at some time from rickets, ranging from a mild form to pronounced symptoms. It is believed that the cod fish, feeding on green plant life in the sea, or other fish which feed on such green plant life, have the ability to store this vitamin in high concentrations. The fat in egg yolk has been found to contain this vitamin, showing that it occurs in ordinary plant life, from which the hen is able to obtain it.

Vitamin B is known as the anti-neuritic vitamin and the anti-beri-beri vitamin. Polyneuritis is a disease in birds similar to beri-beri, which occurs in humans. Both are caused by the absence of Vitamin B in the food. In the oriental countries, notably the Philippine Islands and Japan, where the people live so largely on polished rice and fish, beri-beri is exceedingly common. Vitamin B also has a remarkable influence on the appetite. A dog deprived of it gradually becomes indifferent to food and refuses to eat. If Vitamin B is then administered, a mere trace in a capsule, so he cannot taste it, his appetite is almost miraculously restored to normal and he eats the food he refused before.

Vitamin C is known as the anti-scorbutic vitamin because it is necessary to prevent scurvy. It is found in all fresh fruits and vegetables, and in so far as milk is produced on fresh feed, the fresh milk contains it. Pasteurization, however, greatly reduces the amount of Vitamin C in milk, because pasteurization is not done in the absence of oxygen. To correct this, orange juice has been considered a necessary supplement to milk in infant feeding. In recent years, however, canned tomato juice is being used, as it has proved to be equally as satisfactory as orange juice.

Recently, another vitamin has been discovered, which is tentatively called Vitamin X and which is particularly involved in reproduction in animals. This vitamin seems to be quite generally distributed in plant life. Investigators have found this vitamin to be stable to heat.

#### Canned Foods Rank High.

The report of the State Bureau of Foods of Pennsylvania shows that in the past four years their laboratory analyzed 1450 samples of canned foods. These were found to contain no adulteration or misbranding. Only five samples of foods (including one of syrup) were found to be in violation of the food laws of the State.

#### Senator Copeland Praises Canned Asparagus.

In a recent article, Senator Royal S. Copeland has the following to say regarding canned asparagus:

"Asparagus is a valuable food, both when fresh and when canned. Indeed, asparagus may be said to take the lead among canned vegetables, because of its attractive appearance on the table and because of its delicious flavor. It lends itself peculiarly to the skill of the canner. In the absence of fresh vegetables, it is one of the very best of substitutes."

#### Canned Foods Again Exonerated.

The death of a boy was reported in a Texas paper, the cause being attributed to eating "fish from a tin can".





We made an investigation of this report and secured signed statements from the father and sister of the deceased and also from the attending physician. These statements indicate that canned foods were in no way responsible for the boy's death. In fact, he was not known to have eaten any canned foods for several weeks prior to his death. One of the statements indicates that possibly illness may have been due to the eating of fresh fish which the boy had caught and cooked in an old tin can which was found near the fishing grounds.

Markets Abroad.

In 1923, the exports of canned vegetables, including soups, increased from 46,696,000 to 48,558,000 pounds; canned meats from 14,718,000 to 16,138,000 pounds; canned fish from 96,539,000 to 102,858,000 pounds; canned milk from 187,497,000 to 194,262,000 pounds. The exports of canned fruit, however, decreased from 205,000,000 to 147,000,000 pounds.

In the face of adverse exchange and unsettled political and economic conditions, the year was on the whole satisfactory.

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